

6514 Wiscasset Rd.
Bethesda MD 20816
March 8, 1999

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Commissioner Jane E. Henney
FDA (HFE-88)
5600 Fishers Lane
Rockville, MD 20857

Dear Commissioner Henney:

I think that the FDA's decision to irradiate food is wrong. Many people agree with me and think that irradiation should be put to an end. People should be able to choose whether or not they want their food irradiated. In the following letter, you will be reading some reasons why the process of irradiation should be discontinued.

First of all, irradiated foods can be recontaminated! According to a periodical, the Post Dispatch, irradiated food catches new bacteria and that bacteria can quickly multiply and speed up the process of spoiling. For example, if irradiated meat catches new bacteria, the meat can be rotten and contaminated in about two to three days!

Second of all, it costs a lot of money to irradiate foods. Health and Fitness says that "...irradiated foods can add as much as five cents a pound to the price of some fresh produce" Irradiation companies spend too much money on something that doesn't necessarily need to be done. The Gannett News Service states that it is a \$430 billion food processing industry...". Irradiation is a costly and often unnecessary procedure that can be detrimental to the United States economy.

Also, many people are against irradiation. The Gannett News Service says that "82% of the people surveyed are concerned about the process, and 54% of the people believe it to be hazardous." Since

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a majority of people are against irradiation, why bother making them spend five cents more per pound to get their food?

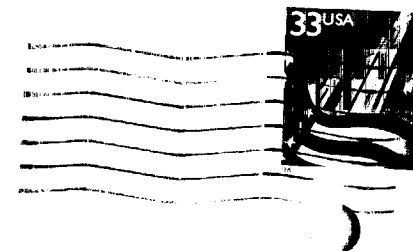
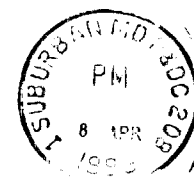
Finally, you say that it doesn't change the flavor after it gets irradiated. Well, in some foods, it does! Ken Scharabok of the Country Side and Small Stock Journal writes, "Foods such as cucumbers, peaches, leaf vegetables, and milk products either become soft or develop an "off-flavor" when introduced to irradiation"

Again, I strongly believe that irradiation is does more harm than good and should stop. If you do not agree with me, then please only irradiate some of the food that you already irradiate, but not all, so people have a choice. Thank you very much for your time and consideration!

Sincerely,

Alison Henck

Alison Henck
6514 Wiscasset Rd.
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